

1. (Currently Amended) A pan release spray product for use in food preparation comprising:

- A. between about 0.5% and 10% by weight based upon the weight of the entire composition of ~~de-oil~~ de-oiled, powdered lecithin; and
- B. between about 90% and 99.5% by weight based upon the weight of the entire composition of oil.

2. (Original) The pan release spray product defined in Claim 1, wherein said ingredients forming the composition are retained in a product delivery container comprising one selected from the group consisting of aerosol containers and non-aerosol, finger-pump actuated containers.

3. (Original) The pan release spray product defined in Claim 1, wherein said de-oil, powdered lecithin is further defined as comprising an HLB value ranging between about 8 and 10.

4. (Original) The pan release spray product defined in Claim 3, wherein said oil is a vegetable oil comprising at least one oil selected from the group consisting of canola, soybean, corn, olive, peanut, grape seed, and safflower.

5. (Original) The pan release spray product defined in Claim 4, wherein said lecithin is further defined as comprising between about 0.5% and 5% by weight based upon the weight of the entire composition.

6. (Original) The pan release spray product defined in Claim 5, wherein said composition is further defined as comprising one or more additives selected from the group consisting of vitamins, antioxidants, anti-fungal compositions, anti-bacterial compositions, preservatives and flavorings.

7. (Original) The pan release spray product defined in Claim 1, wherein said composition is further defined as comprising:

- C. between about 0.05% and 0.5 % by weight based upon the weight of the entire composition of potassium sorbate;
- D. between about 0.05% and 0.5% by weight based upon the weight of the entire composition of sodium benzoate; and
- E. between about 0.05% and 0.5% by weight based upon the weight of the entire composition of vitamin E.

8. (Currently Amended) A pan release spray product and delivery system for use in food preparation comprising:

- A. a non-aerosol, finger pump actuated container; and
- B. a pan release spray composition retained in said container and comprising:
 - ~~A. a.~~ a. between about 0.5% and 10% by weight based upon the weight of the entire composition of ~~de-oil~~ de-oiled, powdered lecithin; and
 - ~~B. b.~~ b. ~~Between~~ between about 90% and 99.5% by weight based upon the weight of the entire composition of oil;

9. (Currently Amended) The pan release spray product defined in Claim 8, wherein the spray composition is formed by heating the oil to between about 120°E and 150°E prior to mixing the powdered lecithin into the ~~water prior to the~~ oil, whereby a uniform spray pattern is produced.

10. (Original) The pan release spray product defined in Claim 9, wherein said lecithin is further defined as comprising between about 0.5% and 5% by weight based upon the weight of the entire composition.

11. (Original) The pan release spray product defined in Claim 10, wherein said lecithin is further defined as comprising an HLB value ranging between about 8 and 10.

12. (Original) The pan release spray product defined in Claim 11, wherein said oil is a vegetable oil comprising one selected from the group consisting of canola, soybean, corn, olive, peanut, grape seed, and safflower.

13. (Original) The pan release spray product defined in Claim 12, wherein said composition is further defined as comprising one or more additives selected from the group consisting of vitamins, antioxidants, anti-fungal compositions, anti-bacterial compositions, preservatives, and flavorings.

14. (Currently Amended) A process for manufacturing a pan release spray composition comprising the steps of:

- A. adding between about 90% and 99.5% by weight based upon the weight of the entire composition of oil to a batch tank equipped with blades for mixing;
- B. slowly sifting between about 0.5% and 10% by weight based upon the weight of the entire composition of ~~de-oil~~ de-oiled, powdered lecithin into the oil containing batch tank; and

- C. thoroughly intermixing the lecithin and oil until a uniform composition is attained with the lecithin thoroughly dispersed in the oil.

15. (Original) The process defined in Claim 14, wherein the oil is a vegetable oil comprising one selected from the group consisting of canola, soybean, corn, olive, peanut, grape seed, and safflower.

16. (Original) The process defined in Claim 14, comprising the additional step of intermixing into the composition at least one additive selected from the group consisting of vitamins, antioxidant, antibacterial compositions, anti-fungal compositions, preservatives, and flavorings.

17. (Original) The process defined in Claim 16, comprising the additional steps of:

- D. mixing into the composition between about 0.05% and 0.5% by weight based upon the weight of the entire composition of potassium sorbate;
- E. mixing into the composition between about 0.05% and 0.5% by weight based upon the weight of the entire composition of sodium benzoate;
- and
- F. mixing into the composition between about 0.05% and 0.5% by weight based upon the weight of the entire composition of vitamin E.

18. (New) The process defined in Claim 14, comprising the additional step of:

- D. heating the oil in the batch tank to a temperature of between about 120°F and 150°F prior to the addition of the de-oiled, powdered lecithin.

19. (New) The pan release product defined in Claim 1, wherein the oil is heated to between about 120°F and 150°F prior to adding the de-oiled, powdered lecithin assuring complete intermixing of all ingredients.

20. (New) A pan release spray product for use in food preparation comprising:

- A. between about 0.5% and 10% by weight based upon the weight of the entire composition of de-oiled, powdered lecithin; and
- B. between about 90% and 99.5% by weight based upon the weight of the entire composition of oil;

wherein the oil is heated to between about 120°F and 150°F prior to adding the de-oiled, powdered lecithin assuring complete intermixing of all ingredients.

21. (New) A pan release spray product for use in food preparation comprising:

- A. a non-aerosol, finger pump actuated container; and
- B. a pan release spray composition retained in said container and comprising:

- a. between about 0.5% and 10% by weight based upon the weight of the entire composition of de-oiled, powdered lecithin; and
- b. between about 90% and 99.5% by weight based upon the weight of the entire composition of oil,

wherein the spray composition is formed by heating the oil to between about 120°F and 150°F prior to mixing the powdered lecithin into the oil, whereby a uniform spray pattern is produced.

22. (New) A process for manufacturing a pan release spray composition comprising the steps of:

- A. adding between about 90% and 99.5% by weight based upon the weight of the entire composition of oil to a batch tank equipped with blades for mixing;
- B. heating the oil to between about 120°F and 150°F;
- C. slowly sifting between about 0.5% and 10% by weight based upon the weight of the entire composition of de-oiled, powdered lecithin into the heated oil containing batch tank; and
- D. thoroughly intermixing the lecithin and oil until a uniform composition is attained with the lecithin thoroughly dispersed in the oil.